

takes lot of work too. You have to--

(Do you know how to make that?)

Well, I haven't make any but I seen how it's made.

(Oh)

My mother, my grandma used to make it. I seen her when I was still little younger. She had a big pot outside. She had a big fire out there. And she had a big pot out there and she put corn in there and she'd kind of scorched it like. I don't know what you call it what they found it on. She did that and then she done lot of work on it. Looks like they're burned but they're not. When she scorches it, it turns brown and when she grounds it up make it real fine, and then sift it off why it's abuskee.

(Does she cook it first?)

Well it cooks when she puts it in the pot.

(oh)

Don't leave it. You just have to stand there and keep stirring it to make it kind of brown. And you take them out and then they have these what they call (word not clear.) You have to ground it.

(Uh-huh.)

And then make it real fine. And then sift it and then it's ready. Put water any kind of water, sweeten it and drink it. That's all there is to that but it takes a lot of work. They sell abuskee now, five dollar a gallon.

(Five dollars a gallon.)

Uh-huh, two and a half for half a gallon.

(I guess cause it's got lot of work to it.)

Yeah and the corn.

(Being high.)

Uh-huh. Brunner raise their own corn.

(Oh)

I heard Miss Brunner sells it from Lamar. Five dollars a gallon.